



TASTING NOTES

2016 CABERNET SAUVIGNON APPASSIMENTO RESERVE

Arguably the most important red wine grape in the world, a distinguished Cabernet Sauvignon is one of life's great pleasures. We choose our Cabernet sites carefully: warm days with lots of sunshine, cool nights to preserve the balance of the fruit, well-drained soils, and gentle slopes. Our Appassimento Cab is made in a style similar to northern Italy's celebrated Amarone and displays a lavish richness that is almost port-like. The grapes are allowed to dry slowly on the vine, which intensely concentrates the flavors. The final result is a full bodied and brooding beauty with generous aromas of dark plum, dried fig, coffee, vanilla and oak. On the palate, loads of dark black fruit give way to a decadently rich finish with surprising elegance. Drinking beautifully now, this is one to lay down for a decade or more.

VINEYARD

The grapes were sourced from our estate San Lucas Vineyard and specially farmed for this Old World style of wine. Appassimento, or the drying of the grapes, is an ancient technique that promotes dehydration in the grapes so that a higher concentration of sugar develops inside the berries. To achieve this, we cut the canes when the grapes were at 21° Brix. Cutting of the canes doesn't allow any water to move into the berries and doesn't allow sugars to move out. We left the clusters hanging on the vines for an additional three weeks until they reached 32.7° Brix.

VINTAGE

The 2016 growing season began with early bud break initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state.

WINEMAKING

After reaching 32.7° Brix, the fruit was hand harvested and destemmed into small fermenter bins. After soaking for two days, a small amount of water was added to allow the fermentation to go to dryness. The must was pressed into a stainless steel tank for settling and then racked to 100% French oak barrels for aging. Necessity being the mother of invention, especially when working with high alcohols, our resourceful winemaking team used aquarium heaters to keep the wine warm and facilitate the secondary fermentation in barrel. The result is worth every extra step in the process: a wine of tremendous depth and complexity.

VARIETY

100% Cabernet Sauvignon

VINEYARD

San Lucas Vineyard

APPELLATION

Monterey

HARVEST DATE

October 26, 2016

HARVEST BRIX

32.7°

ALCOHOL

17.5%

PH

3.57

TA

7.7 g/L

AGING

18 months in 100% French oak

BOTTLING DATE

August 15, 2018

CASES

129

PRICE

\$65

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CARMEL TASTING ROOM

SAN CARLOS & 7th
CARMEL, CA 93923
831.656.WINE (9463)

GREENFIELD TASTING ROOM

1972 HOBSON AVENUE
GREENFIELD, CA 93927
831.386.0316